

XOCO Lunch and Dinner

Tortas and Caldos start at 11AM. Takeout Offered All Day

Tortas from the Woodburning Oven (vegetarian beans available upon request)

Chipotle Chicken: Gunthorp chicken, chipotle-roasted tomato sauce, artisan Jack cheese, avocado, black beans, arugula. \$9.50

Ahogada: Golden pork carnitas, black beans, tomato broth, spicy arbol chile sauce, pickled onions. (Dine-in Only) \$10.00

Choriqueso: Homemade chorizo sausage, roasted poblano, artisan Jack cheese, tomatillo salsa. \$9.00

Woodland Mushroom: Wood-roasted garlic mushrooms, Prairie Farm goat cheese, black beans, wild arugula, 3-chile salsa. \$9.50

Pepito: Braised Tallgrass shortribs, caramelized onion, artisan Jack, black beans, pickled jalapenos. \$12.00

Cochinita Pibil: Wood-roasted suckling pig with achiote, black beans, pickled onion, habanero. \$12.00

Seasonal Special - Carne Asada: Achiote-marinated Tallgrass flank steak, Klug Farms ramp-chimichurri, local mushrooms, homemade crema. \$12.75

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Tortas from the Griddle (vegetarian beans available upon request)

Cubana: Smoked Gunthorp pork loin and bacon, black beans, avocado, artisan Jack, chipotle mustard. \$11.50

Milanesa: Crispy Gunthorp chicken, black beans (made with pork), artisan Jack cheese, pickled jalapenos, tomatillo-avocado salsa. \$10.00

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Daily Special Tortas

Tuesday - Carnitas: Guacamole (Mexican oregano, roasted garlic), pickled manzano chiles and red onions, black beans. \$11.00

Wednesday - Pork Belly: Dark salsa negra glaze, bacon, arugula, queso anejo \$12.00

Thursday - Al Pastor: Red chile smoked pork, grilled onions, queso fresco, green leaf, pineapple-tomatillo salsa. \$10.50

Friday - Smoky Garlic Shrimp: Seared shrimp, chipotle-garlic mojo, black beans, poblano rajas, goat cheese, local spinach. \$12.00

Saturday - Goat Barbacoa: Braised goat, Oaxacan pasilla-tomatillo salsa, avocado, onions & cilantro. \$12.00

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Meal-in-a-Bowl-Caldos (served after 11am)

Shortrib Red Chile Soup: Braised Tallgrass shortribs, red chile broth, roasted vegetables, epazote, wild arugula, lime \$12.00

Wood-Roasted Chicken Pozole: Gunthorp chicken, pozole corn, rich broth, crunchy garnishes, ground red chile, lime. \$11.50

Pork Belly Vermicelli (Fideos): Crispy-tender pork belly, toasty-tender noodles, woodland mushrooms, zucchini, avocado, salsa negra \$12.00

Seafood: Mexican blue shrimp, mussels, catfish, red chile broth, potatoes, grilled knob onions, pea shoots, cilantro, lime. \$12.50

Carnitas: Slow-cooked Gunthorp pork carnitas, potato-masa dumplings, chayote, roasted serrano chile, greens, arugula, avocado. \$11.50

Vegetables: Black beans, woodland mushrooms, zucchini, potato-masa dumplings, greens, avocado, serrano chile. \$10.50

Seasonal Special - Caldo Rojo de Pollo y Cacahuates: Poached Gunthorp chicken breast, smoky Chipotle, roasted peanuts, local mushrooms and potatoes. \$11.75

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Salads, Sides & Snacks

XOCO Salad: Romaine lettuce, arugula, marinated black beans, crispy tortilla threads, avocado-lime dressing, grilled onions. (add pork carnitas, golden-crispy chicken, or mushrooms for an additional \$2.00) \$7.50

Side Salad: Romaine, arugula, jicama, cucumber, avocado-lime dressing. \$4.00

Chips & Salsa: Tomatillo salsa, 3-chile salsa, just-made chips. \$3.00

Guacamole & Chips: Frontera guacamole, just-made chips, 2 salsas. \$6.25

Chicharrones: Chicharrones, Tamazula hot sauce, queso añejo, onions, cilantro. \$3.50

Pickled Pigs' Feet Tostada: Pickled pigs' feet, jalapeño-pickled vegetables, crema, cilantro. \$4.00

Oaxacan-style Peanuts: Spanish peanuts, roasted garlic, arbol chiles, lime. \$2.50

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Pastries

Churros: \$1.50 Each/ \$3.75 for 3

Soft-serve for dipping churros: \$2.50

Homemade Mexican Vanilla Soft-Serve with Chocolate or Caramel: \$4.25

Homemade Mexican Vanilla Soft-Serve with a Seasonal Fruit Topping: \$4.50

Seasonal Rustic Fruit Tart: \$5.00

Mexican Chocolate Hazelnut Cookie: \$2.50

Arroz con Leche: \$5.00

Tres Leches Cake: \$5.00



Bean-to-Cup Chocolate

Authentic: Fresh-ground Chocolate + Water \$2.75

Aztec: fresh-ground chocolate + water + chile + allspice \$2.75

Classic: chocolate shot + 2% milk \$3.25

Almendrado: chocolate shot + almond milk \$3.25

Mexico City Thick (Champurrado): thick, rich \$3.25



Chocolate Coffee

Chocolate Espresso: \$3.00

Chocolate Cappuccino: \$4.25

Chocolate Cafe con Leche: \$4.25

